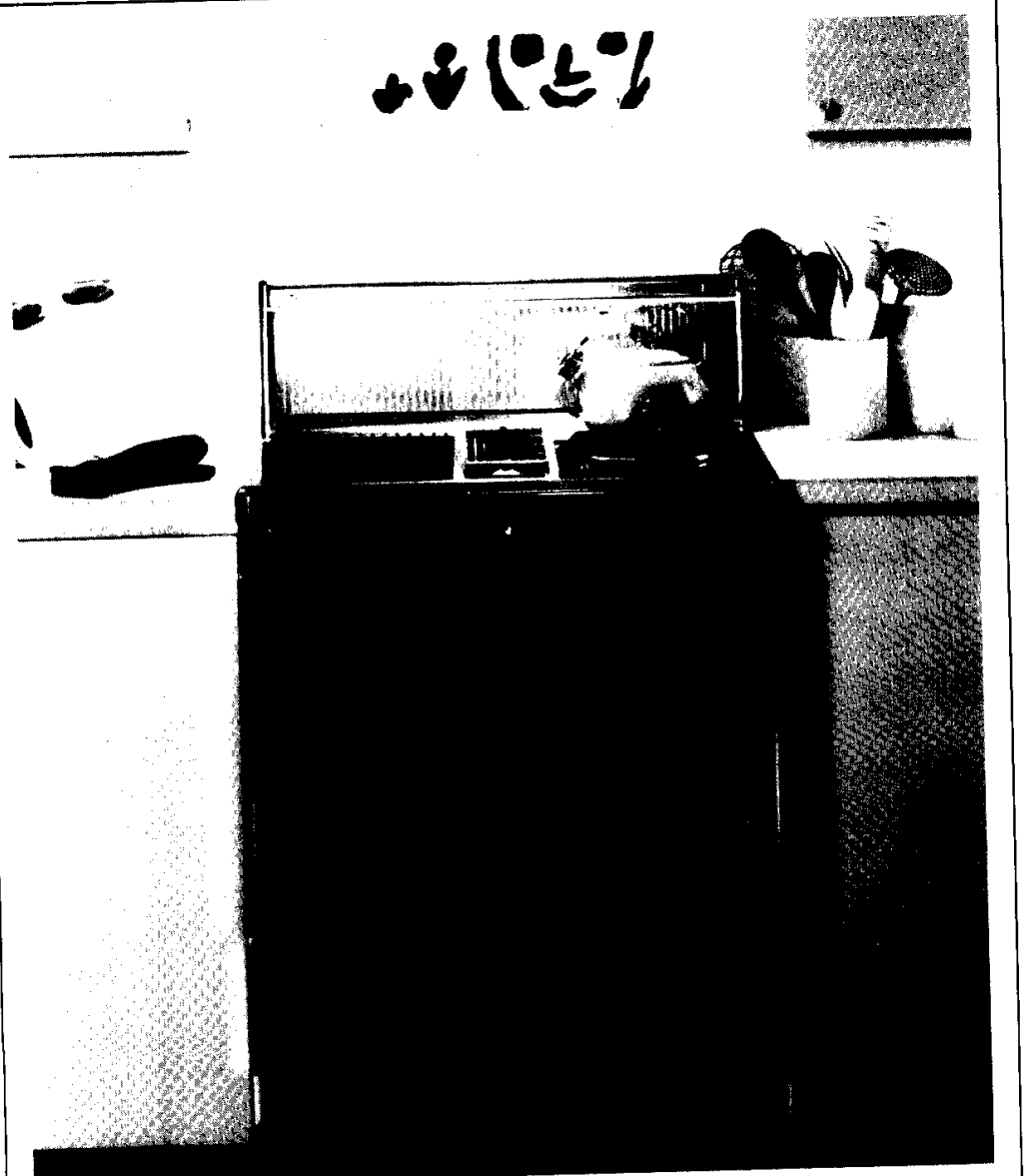
JENN-AIR

# Use and Care Manual

# Grill-Range with Self-Cleaning Radiant Bake and Convection Oven

**MODELS S136, S156, S161**



# About Your Jenn-Air

Congratulations on your choice of a Jenn-Air Grill-Range. The indoor grilling of meats, fish or fowl is one of the most attractive and succulent methods of preparing these foods . . . a unique flexibility made possible by Jenn-Air's patented integral ventilation system.

Your Jenn-Air self-cleaning oven combines the best of two cooking methods, convection and radiant bake (conventional) baking or roasting. (Note: Only Models S156 and S161 have the convection option.)

The Jenn-Air convection oven is actually a conventional oven that circulates heated air within the oven. As both bake and broil heating elements cycle on and off with the thermostat, a fan keeps the heated air circulating around the food.

The constantly recirculating heated air in the convection oven strips away the layer of cooler air that surrounds food. Consequently, many foods cook more quickly. Distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than radiant bake roasting.

In addition to the many exclusive benefits of convection cooking, your Jenn-Air oven is also a fine full featured "bake and broil" oven.

You can cook your "old favorite" recipes as you have in the past. The radiant bake oven also gives you the flexibility of preparing various foods when convection cooking may not be as beneficial, as when cooking foods in covered casseroles or clay pots.

The broil element is convenient for top browning and oven broiling of foods.

Before you begin cooking with your new grill-range, please take a few minutes to read and become familiar with the instructions in this book. On the following pages you will find a wealth of information regarding all aspects of using your new grill-range. By following the instructions carefully, you will be able to fully enjoy and properly maintain your grill-range and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air grill-range or need a use and care manual for your cooktop cartridge, write to us. Be sure to provide the model number.

**Consumer Relations Department**
**Jenn-Air Company**
3035 Shadeland Avenue
Indianapolis, IN 46226-0901

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# IMPORTANT INFORMATION

MODEL NUMBER _____

SERIAL NUMBER _____
(Numbers appear on the serial plate on the oven front frame.)

Date Purchased _____

JENN-AIR DEALER FROM WHOM PURCHASED

_____

ADDRESS _____

CITY _____

PHONE _____

AUTHORIZED JENN-AIR SERVICE CONTRACTOR

_____

ADDRESS _____

CITY _____

PHONE _____

IMPORTANT: Retain proof of purchase documents for warranty service

# SAFETY PRECAUTIONS

## Read before operating your range

All appliances — regardless of the manufacturer — have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.

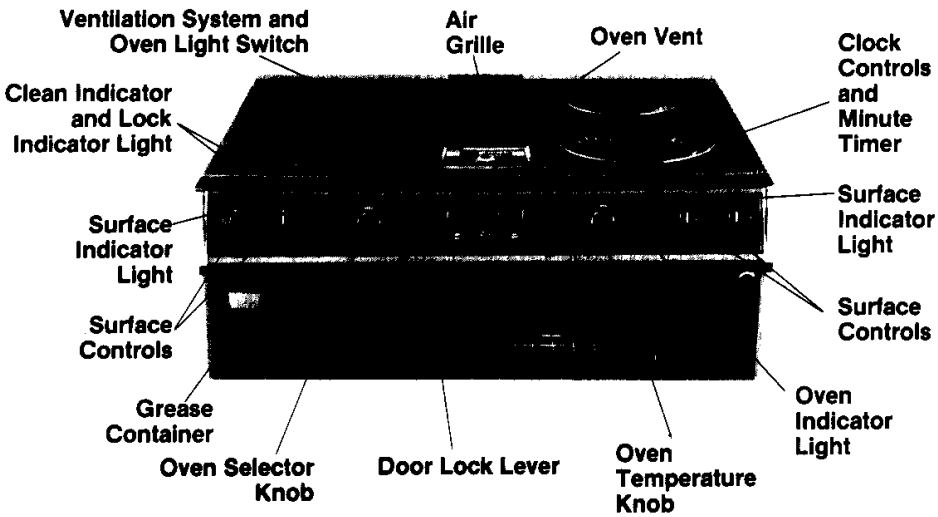
6. Flammable materials should not be stored in an oven or near surface units.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
11. On conventional element ranges make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
12. Do not use aluminum foil to line surface unit drip pans, grill basin or oven bottom. Installation of these liners may result in an electric shock or fire hazard.
13. Glazed cookware — only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookpots are suitable for range top surface without breaking due to the sudden change in temperature. Use only such cookware as you know have been approved for this purpose.
14. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
15. Do not soak or immerse removable heating elements in water.
16. CAUTION — Do not store items of interest to children in cabinets above a range or on the backguard of a range —children climbing on the range to reach items could be seriously injured.
17. Do not touch surface units or areas near units, heating elements or interior surfaces of oven. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of

an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns — among these surfaces are the cooktop, the upper door frame and glass, oven vent opening and surfaces near the opening, and the top edge of the control panel.

18. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
19. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
20. Keep oven vent ducts unobstructed.
21. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
22. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
23. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
24. Clean only parts listed in this manual and use procedures recommended.
25. Before self-cleaning the oven, remove broiler pan and other utensils.
26. Listen for fan. A fan noise should be heard during the cleaning cycle. If not, call a serviceman before self-cleaning again.
27. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
28. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
29. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
30. Keep all switches "OFF" when unit is not in use.
31. Do not allow aluminum foil or meat probes to contact heating elements.
32. **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip devices. To check if devices are installed properly, remove the access panel and verify that the anti-tip devices are engaged.

# Cooktop and Grill Operation

## Cooktop and Grill Controls




### Ventilation System and Oven Light Switch

- Use to turn on ventilation system or oven light manually. (See page 9.)

### Surface Indicator Light

- Will glow when a surface unit is on. (See page 10.)

### Surface Controls

- Use to provide variable heat to cooktop heating elements or grill element. (See page 10.)

### Clock Controls and Minute Timer

- Features time of day, MINUTE TIMER and oven clock controls. (See pages 20-23.)

### Grease Container

- Collects grease when grilling or using other accessories; or spillovers when using conventional coil cartridge. (See page 16.)

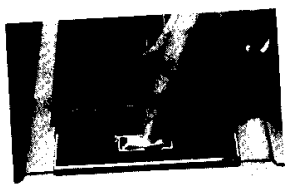
**NOTE:** For information on oven controls, see page 18.

# Ventilation System

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grill and grill accessories.

Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

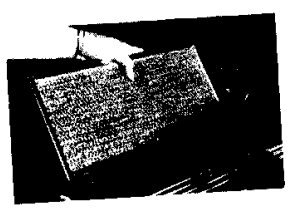
## Using the Ventilation System



- To operate the ventilation system manually, push the fan symbol on the three position VENTILATION AND OVEN LIGHT SWITCH located in front of the air grille. To turn the fan off, push the switch to the middle position. If the light symbol is pushed, the oven light will be turned on.
- The ventilation system will operate *automatically* when the grill element is in use.
- Besides using the ventilation system to remove cooking vapors and fumes, it can be used to cool baked pies, cakes or hot cookpots. To cool an item, set it on the air grille and turn on the fan. The air being pulled over the item will quickly cool it. Be careful not to cover the oven vent or the entire air grille.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.

## Cleaning the Ventilation System

**Air Grille:** The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. May be cleaned in dishwasher. NOTE: The oven vent is located under the grille. When using or cleaning the oven, hot and moist air may be noticed in this area. Be careful not to spill anything into this vent.



**Filter:** Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in dishwasher.

**IMPORTANT:** Filter should always be placed at an angle. As you face the front of the range, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the ventilation chamber at the bottom. *DO NOT OPERATE SYSTEM WITHOUT FILTER.*

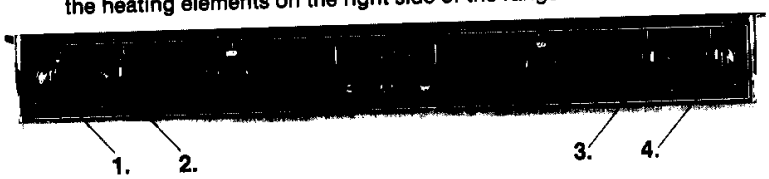
**Ventilation Chamber:** This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. May be cleaned with paper towel, damp cloth or sponge and mild household detergent.

# Surface Controls

The variable heat controls for the cooktop cartridges and grill element provide flexibility in heat setting selection.

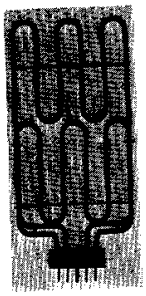
## To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the OFF position), push down on control knob and turn in either direction to desired heat setting.
- When control is in any position, other than OFF, it may be turned in any direction without pushing down.
- A red indicator light will glow when a surface heating element is ON. There are two indicator lights, one for the heating elements on the left side of the range, one for the heating elements on the right side of the range.




## Control Locations

1. Left rear heating element (rear Energy-Saver)
2. Left front heating element (front Energy-Saver)
3. Right front heating element (front Energy-Saver)
4. Right rear heating element (rear Energy-Saver)



**Energy-Saver**

**Note S156 and S161 Models:** The "Energy-Saver" grill element (above, right) permits utilizing only half of the grill area, if desired, or using different heat settings for the front and rear position of the element. When using this element, both cooktop controls, front and rear, must be turned on in order to use the *full* grill area.

**Note S136 Models:** Only the left rear or right front controls must be turned on to use the full grill.

## Suggested Control Settings

The size and type of cookware and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical voltage may also vary; this will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your range.

**HI** A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Use for most grilling.

**7-10** (Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.

**5-6** (Medium) For foods cooked in a double boiler, sautéing, slow boil of large amounts of food, and most frying.

**3-4** (Medium Lo) To continue cooking foods started on higher settings.

**LO-2** Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

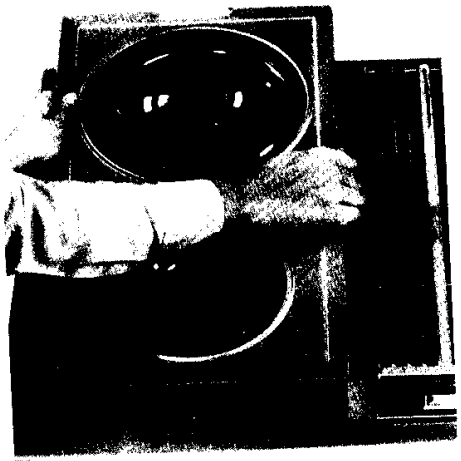
The heat controls offer flexibility in heat setting selection. On settings other than HI, you may adjust the controls above or below the numbered setting for best results. This applies to settings when using cooktop cartridges or when using the grill or any of the grill accessories. Suggested settings are provided as general guidelines.

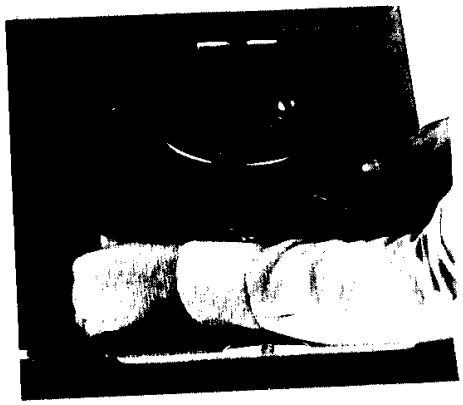
## Cleaning and Removing Control Knobs

To remove knobs, turn to OFF position. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace knobs, match flat part of knob opening with the spring on the shaft, returning in OFF position.

# Using Cooktop Cartridges

Cooktop cartridges, either conventional coil, glass-ceramic, solid element or induction, can be installed on either side of the range.





## To Install Cartridges

1. If the grill element, grill-rocks or grates are in place, remove before installing a cooktop cartridge. Clean grill basin of any grease accumulation. (See page 16 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, first be sure control knobs are turned OFF. Position the cartridge terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the range.
3. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged.
4. Lower the opposite end of the cartridge into the range top until it is flush with the surface. Your cooktop is now ready to use.

## To Remove Cartridges

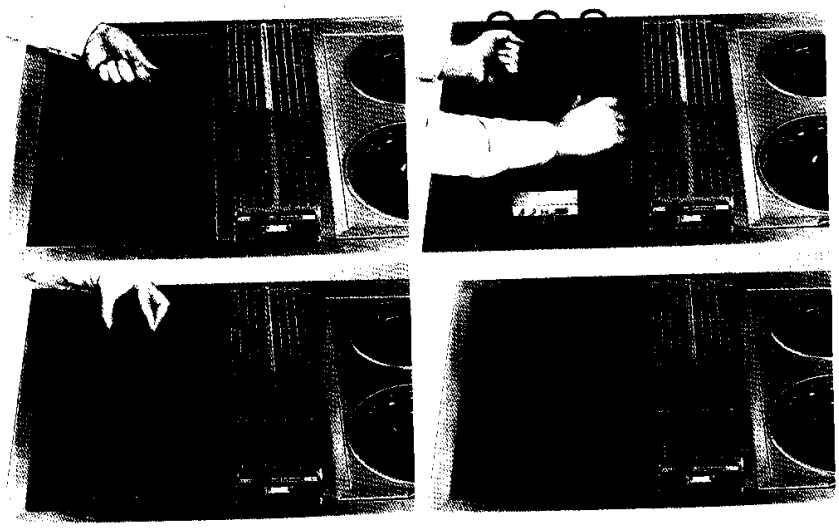
1. Control knobs must be in the OFF position and the cartridge should be cool.
2. Lift up on the "tab" located on the cartridge until top of cartridge clears the opening on the range by about 2 inches. Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.
3. To disengage terminal, hold cartridge by the sides and slide away from the terminal receptacle. Lift out when fully unplugged.
4. A storage tray, Model A350, is available and can be used for storing a cartridge (except the induction cartridge).
5. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of the glass-ceramic cartridges since this could damage or mar the surface.

## Home Canning

Canning should be done on the conventional coil or induction cartridge *only*. Canning element accessory, Model A145, makes it possible to use large canners with conventional coil cartridge.

# Grilling

The grill accessory consists of two black grill grates, a grill element and two grill-rocks.



## To Install Grill

1. Before installing grill components, be certain surface controls are in the OFF position.
2. Place the two grill-rocks into an empty grill basin with their handles running parallel to the front of the range. These grill-rocks must be used since they support the grill element.
3. Position the grill element with the terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the range. Slide the element towards the receptacle until the terminal plug is completely engaged.
4. The grill element should now rest on the handles of the grill-rocks.
5. Place the black grill grates on the top of the range top.

## To Remove Grill

1. Remove grill components once they are cool. Be sure control switches are in the OFF position.
2. To remove grill element, pull away from receptacle until it is unplugged. Do not lift the element while it is engaged in the receptacle since this could damage the terminal.
3. A storage tray, Model A350, is available for purchase and can be used for storing the grill assembly.

## Installing Other Accessories

1. Remove the two black grill grates from the grill. Now you are ready to use the optional grill accessories.
2. Review the instructions for installing and using the accessories that are packaged with the accessory.

# Using the Grill

- Before using the grill for the first time, wash grill grates in hot soapy water; rinse and dry.
- Precondition new grates and grill-rocks by brushing with vegetable oil or spraying with a nonstick coating such as Pam. This procedure should be repeated after cleaning in a dishwasher since the detergent removes seasoning.
- For easier clean-up, as well as preventing meats from sticking to grates until they are seasoned, spray grates, grill-rocks and grill basin with a nonstick coating.
- Preheat grill on HI setting for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, "outdoor" flavor. Excessive fat can create cleaning and flame-up problems.
- Allowing *excessive amounts of grease or drippings to constantly flame voids the warranty on grill grates.* Excessive flame-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

## Should excess grease cause sustained flame-up:

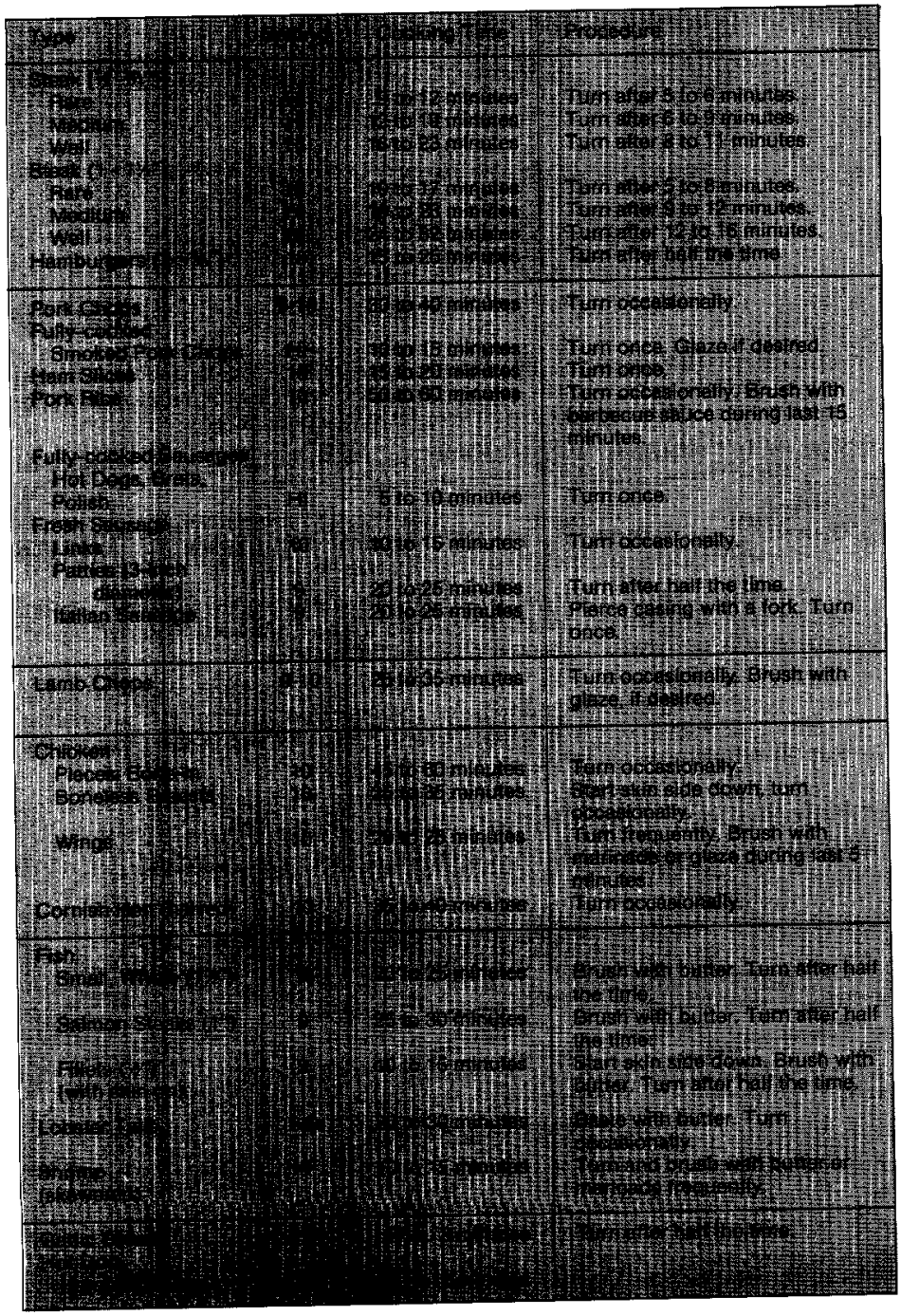
1. Turn on FAN manually.
2. Immediately turn grill heat control switch to OFF position.
3. Remove meat from grill.

### IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow grill-rocks to become overloaded with grease. Clean frequently.
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flame-ups.

# Grill Guide

Season grill grates. Preheat grill on HI, 5 minutes, for best flavor.



| Food | Setting | Cooking Time | Procedure |
|---|---|---|---|
| Steak (1" thick) | | | |
| Rare | HI | 5 to 10 minutes | Turn after 5 to 6 minutes. |
| Medium | HI | 10 to 15 minutes | Turn after 6 to 9 minutes. |
| Well | HI | 15 to 25 minutes | Turn after 8 to 11 minutes. |
| Steak (1" thick) | | | |
| Rare | HI | 5 to 10 minutes | Turn after 5 to 6 minutes. |
| Medium | HI | 10 to 15 minutes | Turn after 9 to 12 minutes. |
| Well | HI | 15 to 25 minutes | Turn after 12 to 15 minutes. |
| Hamburgers | HI | 5 to 10 minutes | Turn after half the time. |
| Pork Chops | HI | 30 to 40 minutes | Turn occasionally. |
| Fully-cooked Smoked Pork Chops | HI | 10 to 15 minutes | Turn once. Glaze, if desired. |
| Ham Slices | HI | 15 to 20 minutes | Turn once. |
| Pork Ribs | HI | 60 to 90 minutes | Turn occasionally. Brush with barbecue sauce during last 15 minutes. |
| Fully-cooked Sausages | | | |
| Hot Dogs, Brats, Polish | HI | 5 to 10 minutes | Turn once. |
| Fresh Sausage | | | |
| Links | HI | 10 to 15 minutes | Turn occasionally. |
| Patties (3-inch diameter) | HI | 20 to 25 minutes | Turn after half the time. |
| Italian Sausage | HI | 20 to 25 minutes | Pierce casing with a fork. Turn once. |
| Lamb Chops | HI | 25 to 35 minutes | Turn occasionally. Brush with glaze, if desired. |
| Chicken | | | |
| Pieces, Bone-in | HI | 45 to 60 minutes | Turn occasionally. |
| Boneless Breasts | HI | 20 to 25 minutes | Start skin side down, turn occasionally. |
| Wings | HI | 25 to 35 minutes | Turn frequently. Brush with barbecue or glaze during last 5 minutes. |
| Cornish Hen, Quartered | HI | 45 to 60 minutes | Turn occasionally. |
| Fish | | | |
| Small, Whole | HI | 20 to 30 minutes | Brush with butter. Turn after half the time. |
| Salmon Steaks | HI | 25 to 30 minutes | Brush with butter. Turn after half the time. |
| Fillets (with skin) | HI | 20 to 25 minutes | Start skin side down. Brush with butter. Turn after half the time. |
| Lobster Tails | HI | 10 to 15 minutes | Brush with butter. Turn occasionally. |
| Shrimp (peeled) | HI | 5 to 10 minutes | Thread and brush with butter. Turn occasionally. |
| Scallops | HI | 5 to 10 minutes | Turn after half the time. |

# Grilling Tips

With your Jenn-Air grill and accessories, literally any food you've considered "at its best" when prepared outdoors can now be prepared indoors with less fuss and great flavor.

Many grilling ideas are contained in Jenn-Air's Cookbook, *Complete Cooking With Jenn-Air, Model No. A905.* There are also many cookbooks containing recipes for outdoor grilling which can be used on a Jenn-Air.

The following suggestions are good rules to follow and will increase your enjoyment of the equipment.

- Be sure to follow directions on page 13 for using the grill.
- Suggested cooking times and control settings are *approximate* due to variations in meats and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- Use the Energy-Saver grill element for grilling small amounts of food on half of the grill or for keeping cooked foods warm or preparing foods requiring different heat control settings. (Note S136 Owners: The Energy-Saver grill element can be purchased as an optional accessory. See p. 45.)
- For best results, buy top grade meat. Meat that is at least 3/4-inch will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. It takes fewer minutes to cook the second side. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Sugar-based sauces, excessively used, will caramelize on the grill-rocks and will create a cleaning chore.
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after turning meat or after cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn heat control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.

# Cleaning the Grill

**Grill Grates:** These are made from cast aluminum. Model S161: the grates have been anodized. This coating will fade with use. Models S136 and S156: the grates have a nonstick finish.

- The grates should be cleaned after each use. They can be cleaned with detergent and a plastic scrubber, such as Tuffy, or washed in the dishwasher if burned on residue is first removed. For heavy soil, grates can be soaked in hot, soapy water to which a cleanser, such as household ammonia, has been added.

- *Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills.* These will remove the finish as well as scratch the grates. *Do not clean in the self-cleaning oven or use oven cleaners on the grates.*

**Grill-Rocks:** These are made from cast-iron which have been coated with porcelain enamel.

- The grill-rocks should be cleaned frequently or after any excessive build-up of grease. To clean light soil, use detergent and a plastic scrubber, such as Tuffy, or wash in the dishwasher if burned on residue is first removed. For heavy soil, soak in hot, soapy water to which a cleanser, such as household ammonia, has been added. Stubborn spots on grill-rocks, such as burned on residue from sauces, can be scrubbed with a stiff bristle brush.

- An oven cleaner, such as Easy-Off, can be used for burned on soil. Follow manufacturer's directions; spray on cleaner and let soak overnight. *Do not clean grill-rocks in the self-cleaning oven.*

**Grill Element:** Follow instructions on page 12 for removing the grill element. The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with soapy S.O.S. pad. Dry thoroughly before reinserting in the range.

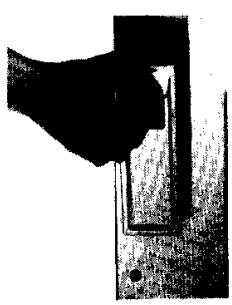
**Porcelain Grill Basin:** This area, located under the grill-rocks, should be cleaned after each heavy use of the grill.

- To remove light soil, clean area with soapy water or spray with cleansers such as 409 or Grease Relief. For easier clean-up, lay paper towels in grill basin, spray with a household cleanser, and soak for at least a half-hour or longer.

- To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or plastic scrubber.

- To remove stubborn soil, spray with an oven cleaner such as Easy-Off; let soak overnight, wipe clean, rinse and dry.

**Grease Container:** This container collects grease and other liquids created while grilling or using some of the accessories; or spillovers while using the conventional coil cartridge. Empty when grease is noticeable through container window.



- Check the container periodically to prevent grease from spilling over. If this should happen, the grease will flow over the front of the container thus alerting you to empty the container. The container is made from polypropylene and can be washed in hot, soapy water. A few tablespoons of dishwashing liquid and water added to a clean container will make it easier to empty when full. May be washed in dishwasher.

- A metal drain tube leads from the right grill basin to the grease container. To prevent tube from becoming clogged if the right side of the range is used for most grilling, after grilling remove food particles with a paper towel. Then, pour a cup of *hot, soapy water* through the drain tube.

# Cleaning Other Parts of Your Range

## Control Dial Area

Use mild cleansers, such as soapy water, glass cleaners or mild liquid sprays, such as 409. Wipe with sponge, damp cloth or paper towel. *Do not scrub with S.O.S. pads or abrasive cleansers.*

## Clock Control Surface

Wipe with paper towels dampened with soapy water or glass cleaner. *Do not scrub with S.O.S. pads or abrasive cleansers.*

## Glass on the Oven Door Front

Use any suitable glass cleaner or soapy water.

## Oven Door Trim

Slightly dampen a cloth or paper towel with a nonabrasive cleanser, such as Bon Ami, soapy water or glass cleaner. Do not use excessive amounts of water or allow water to run down through the air vents in the door since this will cause streaks which will be visible through the glass door.

## Stainless Steel Areas

The top of the range (the trim area around the grill basin areas) is made of stainless steel.

- To clean light soil, wipe with soapy cloth or nonabrasive cleanser, such as Soft Scrub. Rinse, buff with soft cloth; polish with glass cleaner if necessary.
- To clean moderate soil or discoloration of the surface (excessive heat will cause a golden discoloration), clean with Zud, Bar Keepers Friend, or Luneta (Jenn-Air Model A912, Part No. 712191). With a sponge or cloth, rub cleanser with the grain to avoid streaking the surface. Rinse well, buff dry; polish with a glass cleaner if necessary to remove cleanser residue and smudge marks.
- Heavy soil, such as burned on food soil, can be removed by first cleaning as per the instructions for moderate soil. Stubborn stains can be removed with a damp Scotch-Brite scour-pad; rub evenly with the grain to avoid streaking the surface. Rinse well, buff with dry cloth; polish with glass cleaner if necessary to remove cleanser residue and smudge marks. Scotch-Brite is also useful in buffing and removing minor scratches.
- Stubborn food stains may also be removed by spraying with Easy-Off oven cleaner. Allow to set overnight, then rinse. If stains remain, clean with recommended cleansers such as Zud, Luneta (Jenn-Air Model A912, Part No. 712191), or Scotch-Brite scour-pad. CAUTION: When using Easy-Off, avoid spraying areas other than the stainless steel such as the air grille, control knob area, and areas around cooktop. *Immediately wipe up any spray from these areas with a damp cloth.* Read the manufacturer's precautions on using oven cleaners. The caustic materials in these products will discolor materials such as aluminum, brushed or chrome plate. Hint: Easy-Off can be used to clean the porcelain grill basin area.
- Hint: for ease in cleaning the stainless steel cooktop cartridge when it is moderately or heavily soiled, remove cartridge from range top and work near the sink area. *Do not immerse the cartridge or heating elements in water.* Be very careful not to get cleanser or water into the wiring in the receptacle area.

# Oven Operation

## Oven Controls (pictured on page 8)

### Ventilation System and Oven Light Switch

- The oven light automatically comes on whenever the oven door is opened. When the door is closed, the oven light may be turned on by pushing the light symbol on the three position switch. To turn oven light off, push switch to the middle position. Light cannot be turned on during the self-cleaning process. If the fan symbol is pushed, the ventilation system will be turned on.

### Clean Indicator Light

- Indicates when all controls have been properly set for the self-cleaning process. Light will remain on during the entire cleaning process and until the timer has advanced through the set cleaning time.

### Lock Indicator Light

- Will glow after the oven door has been automatically locked (after the oven temperature is over 550°F). *Door cannot be opened until oven temperature drops below 550°F and the lock indicator light goes off.*

### Selector Knob

- This knob controls the oven operation. To operate the oven, turn to desired setting and turn TEMPERATURE knob to desired setting.

#### The settings are:

| | |
|---|---|
| **OFF** | The oven will not operate when knob is on this setting. Keep knob on this position when oven is not is use. |
| **BAKE** | Use for radiant bake (conventional) baking or roasting. (See pages 24, 26 and 29.) |
| **TIME BAKE** | Use with clock controls for automatically starting and stopping oven when baking or roasting in the radiant bake oven. (See pages 22-23.) |
| **CONVECT** | Use for convection baking or roasting. (See pages 25-31.) (Models S156 and S161 only.) |
| **TIME CONVECT** | Use with clock controls for automatically starting and stopping oven when baking or roasting in the convection oven. (See pages 22-23.) (Models S156 and S161 only.) |
| **BROIL** | Use for top browning or oven broiling of foods. (See pages 32-33.) |
| **CLEAN** | Use for self-cleaning process. (See pages 34-39.) |

### Door Lock Lever

- Use to lock oven for self-cleaning process. (Can only be locked when temperature knob is on CLEAN setting.)

### Oven Indicator Light

- Indicates when oven is turned to an operating position other than the CLEAN setting. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

### Temperature Knob

- Use to set oven temperature. Be sure the indicator line is in line with the exact temperature desired. This knob is used with all oven operation settings noted on the SELECTOR knob.

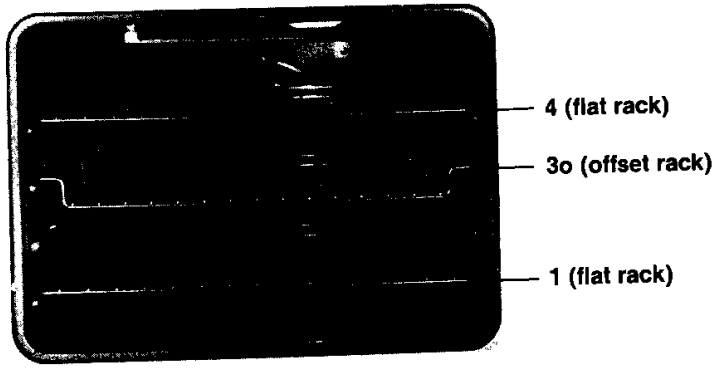
# Oven Operation
# Baking or Roasting

1. Locate oven racks on proper rack positions.
2. Turn TEMPERATURE knob to desired temperature.
3. Turn SELECTOR knob to BAKE or CONVECT setting. When the OVEN INDICATOR LIGHT cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The OVEN INDICATOR LIGHT will cycle on and off throughout the baking process. *Preheat only when necessary.* Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn both TEMPERATURE and SELECTOR knobs to OFF position.

## Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. For many food items, excellent results can be achieved *when using one of several different rack positions.* Refer to baking and roasting sections for recommendations for specific foods.

**Different Racks:**
One flat rack and one offset rack were packaged with your oven. The use of the offset rack is denoted in the list below and the charts as an "o" after the rack number. (Note S156 and S161 Owners: A second flat rack has been packaged with your oven for use in three rack baking.)




**Use Rack Position #1:**
Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

**Use Rack Position #2o (offset rack on #2):**
Roasting small cuts of meat, loaves of bread, angel food cake.

**Use Rack Position #2:**
Roasting small cuts of meat, cakes (tube, bundt or layer), frozen fruit pie, pie shell, large casseroles.

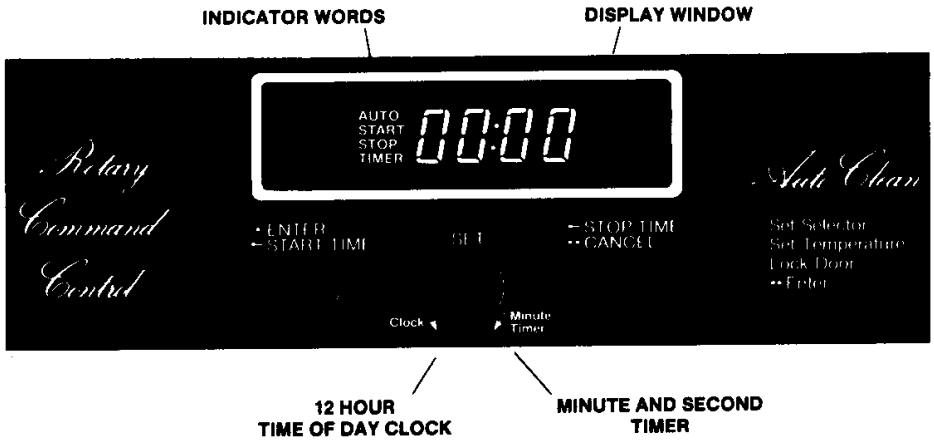
**Use Rack Position #3o (offset rack on #3):**
Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

**Use Rack Position #3:**
Most baked goods on cookie sheets, cakes (sheet and layer).

**Use Rack Position #4o (offset rack on #4):**
Most broiling.

**Multiple Rack Cooking:**
Two rack, use #2o and #4. Three racks, use #1, #3o, and #4. (Note: Three rack baking is only possible in a convection oven.)

# Clock Controls




**KEY:** • **Dot means to push.**
– **Dash means to hold.**

## Clock Setting

**IMPORTANT:** The clock is a 12 hour clock. When oven is first supplied power or power is interrupted, the display will show "00:00".

**To set time of day on clock:**

1. Turn SET dial counterclockwise until the word TIME appears in the Display Window.

   Then, turn the SET dial in either direction until the correct time appears in window.

2. Push ENTER button.

**To change time of day set on clock:** Repeat above sequence.

**To check time of day when timer is in use:** Push ENTER button. Time of day will be displayed briefly, then display will return to timer function.

## Minute Timer

**IMPORTANT:** This interval timer can be used to remind you when a period, up to 99 minutes and 00 seconds, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. *The timer does not control the oven.*

### To set MINUTE TIMER:

1. Turn SET dial clockwise until desired number of minutes and seconds appear in the Display Window.

   **EXAMPLE:** Turn the dial to 5 for 5 seconds or to 5:00 for 5 minutes.

   **IMPORTANT:** *This is the only function where time entered is in minutes and seconds.* Minutes are to the left of colon and seconds to right of colon.

5 SECONDS

DISPLAY

5 MINUTES

2. Push ENTER button.

   The indicator word TIMER will remain in Display Window during countdown. Countdown will have display precedence over anything else programmed, such as TIME BAKE. At end of time set, the indicator word TIMER will blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the CANCEL button is pushed *once*. After CANCEL button is pushed, Display will return to time of day or whatever is programmed on control panel.

**To cancel MINUTE TIMER:** Push CANCEL button *once*. Pushing CANCEL button twice will cancel *all* programming (time bake or self-clean).

## Clock-Controlled Baking or Roasting

### To set oven to start immediately and shut off automatically:

1. Turn SELECTOR knob to TIME BAKE or TIME CONVECT.
2. Turn TEMPERATURE knob to desired temperature.
3. Hold in STOP TIME button until the indicator words STOP TIME appear in Display Window.
4. Turn SET dial to time you want food to stop cooking.

   **EXAMPLE:** If time of day is one o'clock and the roast needs to cook for 3 hours, the stop time would be four o'clock.

TIME OF DAY

DISPLAY

STOP TIME

5. Push ENTER button to enter stop time.

   The indicator word AUTO will appear in the Display Window and oven will start heating. The oven indicator light will glow until the desired temperature is reached.

   When stop time is reached, the oven shuts off and the indicator word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the CANCEL button is pushed twice.

### To set oven to start at future time and shut off automatically:

1. Turn SELECTOR knob to TIME BAKE or TIME CONVECT.
2. Turn TEMPERATURE knob to desired temperature.
3. Hold in START TIME button until the indicator words START TIME appear in Display Window.
4. Turn SET dial to time you wish food to start cooking.

   **EXAMPLE:** If time of day is 11:30 and the roast needs to start cooking at one o'clock, turn dial until numbers 1:00 appear in display.

TIME OF DAY

DISPLAY

START TIME

5. Push ENTER button to enter start time.

   The indicator words STOP TIME will appear in Display Window as a reminder to set STOP TIME.

6. Turn SET dial to time you want food to stop cooking.

   **EXAMPLE:** If start time is one o'clock and the roast needs to cook for 3 hours, the stop time would be four o'clock.

START TIME

DISPLAY

STOP TIME

7. Push ENTER button to enter stop time.

   The indicator word AUTO will blink in the Display Window. When start time is reached, the indicator word AUTO will remain in Display Window. The oven indicator light will glow until the desired temperature is reached.

   When stop time is reached, the oven shuts off and the indicator word AUTO will begin to blink and timer will beep. Beeping will continue every 10 seconds for 15 minutes unless the CANCEL button is pushed twice.

**To check START TIME before Cooking begins:** Hold in START TIME button until the words START TIME appear in the Display Window. The start time will be displayed briefly, then Display will return to time of day.

**To change START TIME before cooking begins:**

1. Hold in START TIME button until the words START TIME appear in the Display Window.
2. Turn SET dial to desired time.
3. Push ENTER button *twice* to enter new start time and stop time previously programmed.

**To check STOP TIME:** Hold in STOP TIME button until the words STOP TIME appear in the Display Window. The stop time will be displayed briefly, then Display will return to on-going program.

**To change STOP TIME:**

1. Hold in STOP TIME button until the words STOP TIME appear in the Display Window.
2. Turn SET dial to desired time.
3. Push ENTER button to enter stop time.

**To Cancel function programmed:** Push CANCEL button twice to cancel function, during programmed time or after time has expired.

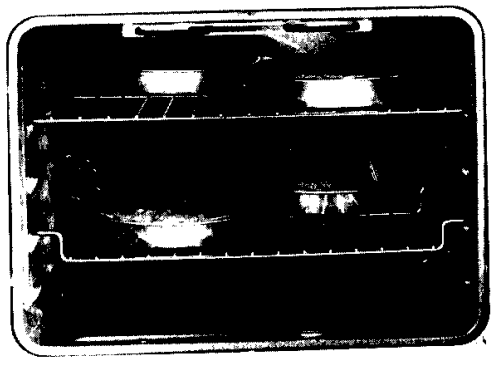
**NOTE:** After clock-controlled baking, turn SELECTOR and TEMPERATURE knobs to OFF position.

**NOTE:** Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.

**NOTE:** If more than 7 seconds elapses between holding in START TIME button or STOP TIME button and turning the SET dial, the display window will automatically return to on-going program.

**NOTE:** If more than 1 minute elapses between turning SET dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and display will return to time of day clock.

# Baking



## General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 5 to 9 minutes; place food in oven after OVEN INDICATOR LIGHT cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 19 and in the various baking charts.
- Allow about 1 to 1½ inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another unless shielding is intended. (See above photo.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.

# Convection Baking Recommendations (Models S156 and S161 Only)

- As a general rule, when using recipes or prepared mixes developed for a radiant bake oven, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 26 compares times and temperatures of many baked foods. Use this as a reference..
- For better browning, large pans such as cookie sheets, or rectangular baking pans should be placed *lengthwise, front to back,* on the rack. This centers the food in front of the convection fan for better air circulation which gives better overall browning.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets and jelly roll pans is 15½ x 12-inches (overall size, includes handles).

# Causes of Cake Failure

| Problem | Possible Cause |
|---|---|
| Cake Falls | Oven not hot enough<br>Insufficient baking<br>Opening oven door during baking<br>Too much or too little leavening, liquid or sugar |
| Peaks in center or cracks on top | Oven too hot at start of baking or overbaking<br>Pan size too small<br>Too little or too much flour or leavening<br>Overmixing |
| Flat Cake | Pan too large<br>Overmixing or undermixing<br>Too much or too little liquid<br>Old or too little baking powder |
| Uneven cakes | Range not level<br>Oven too small<br>Cake pans too close to oven walls or each other |
| Sticks to pan | Cake cooled in pan too long<br>Pan not greased and floured |
| Crumbles when cut | Removed from pan too soon<br>Too much shortening, leavening or sugar |
| Peaks and cracks on top | Oven too hot or overbaking<br>Overmixing |

# Baking Chart

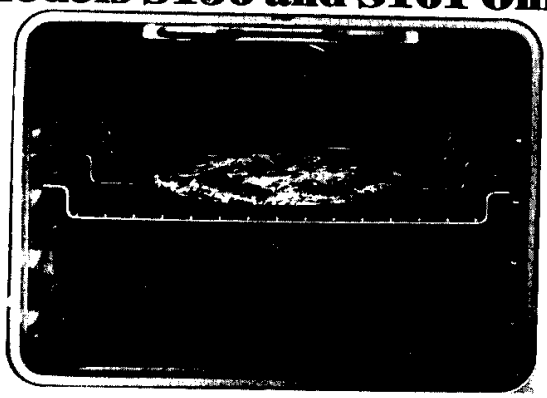
| Product and Type | Pan Size | Rack* Position | Convection Temp. (°F) Preheated*** | Convection Time** | Radiant Bake Temp. (°F) Preheated | Radiant Bake Time** |
|---|---|---|---|---|---|---|
| **CAKE** | | | | | | |
| Yellow - 2 layers | 9" | 2, 2o, or 3 | 325° | 25-30 | 350° | 30-35 |
| White - 2 layers | 9" | 2, 3o, or 3 | 325° | 22-30 | 350° | 25-30 |
| Chocolate - 2 layers | 9" | 2, 3o, or 3 | 325° | 25-30 | 350° | 30-35 |
| Bundt | tube | 2 | 325° | 40-45 | 350° | 40-50 |
| Angel Food | tube | 1, 2o, or 2 | 350° | 33-38 | 375° | 33-38 |
| Pound Cake | 9" loaf | 2 | 300° | 50-65 | 325° | 55-70 |
| Cupcakes | | 3o | 325° | 15-20 | 350° | 15-25 |
| Sheet Cake | 15x10" | 3 | 325° | 17-22 | 350° | 20-25 |
| **PIES** | | | | | | |
| Two Crust | | | | | | |
| Fruit, fresh | 9" | 3o | 375°-400° | 45-60 | 400°-425° | 45-60 |
| Fruit, frozen | 9" | 2 | 375°-400° | 40-65 | 400°-425° | 40-65 |
| One Crust | | | | | | |
| Custard, fresh | 9" | 1 | 325°** | 40-50 | 350° | 40-50 |
| Cream/Meringue | 9" | 3o | 375° | 8-12 | 400° | 8-12 |
| Pie Shell | 9" | 2 | 400°-425° | 8-12 | 425°-450° | 8-12 |
| **COOKIES** | | | | | | |
| Chocolate Chip | | 3o, or 3 | 325°-350° | 8-12 | 350°-375° | 8-12 |
| Peanut Butter | | 3o, or 3 | 325°-350° | 8-12 | 350°-375° | 8-12 |
| Sugar | | 3o, or 3 | 325°-350° | 8-12 | 350°-375° | 8-12 |
| Brownies | 9x9" | 3o | 325° | 30-35 | 350° | 33-38 |
| **BREADS, YEAST** | | | | | | |
| Loaf | loaf | 1 or 2o | 350° | 20-25 | 375° | 20-30 |
| Rolls | | 3o | 375° | 10-15 | 375°-400° | 10-20 |
| **BREADS, QUICK** | | | | | | |
| Loaf, Nut, Fruit | loaf | 1, 2o, or 2 | 325°-350° | 40-60 | 350°-375° | 50-70 |
| Gingerbread | 8x8" | 3o | 325° | 25-30 | 350° | 25-35 |
| Cornbread | 8x8" | 3o | 325°-400° | 15-30 | 400°-450° | 15-30 |
| Cornbread Muffins | | 3o | 375° | 10-15 | 400° | 10-20 |
| Biscuits | | 3o or 3 | 375°-400° | 8-12 | 400°-425° | 8-12 |
| Muffins | | 3o | 375° | 10-15 | 400° | 15-20 |

* An "o" after a rack number implies that the offset rack should be used.

** The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

*** The CONVECT temperature is 25°F lower than recommended on package mix or recipe.

# Convection Baking of Frozen Convenience Foods (Models S156 and S161 Only)

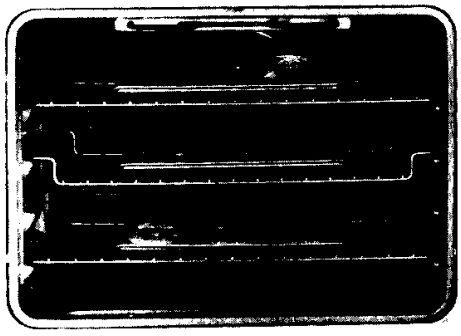


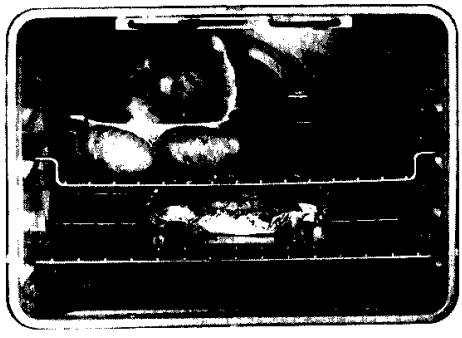
- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being baked or if foods are being baked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position #3o.
- For multiple rack baking, use racks #1, 3o and 4. However, pizzas should be placed on cookie sheets and baked on rack position #2o, 3 and 4.

## Here are a few examples of times and temperatures:

| FROZEN CONVENIENCE FOODS | RACK POSITION | CONVECTION OVEN (NOT PREHEATED) | | RADIANT BAKE PREHEATED | |
|---|---|---|---|---|---|
| | | Minutes | Temp. °F | Minutes | Temp. °F |
| Chicken, fried | 3o | 35 | 375° | 35-40 | 375° |
| Donuts, glazed | 3o | 7 | 300° | 6-7 | 300° |
| Fish, batter fried | 3 | 25 | 375° | 25-30 | 375° |
| French fries | 3 | 16 | 450° | 16-20 | 450° |
| Macaroni & Cheese (28 oz.) | 3o | 42-50 | 375° | 45-50 | 375° |
| Pot Pies | 3o | 35-40 | 400° | 35-40 | 400° |
| Pizza | 3 | 17-20 | 400° | 15-17 | 425° |
| Turkey, slices with gravy (TV dinner) (20 oz.) | 3o | 55-60 | 375° | 60 | 375° |

# Convection Cooking on Multiple Racks (Models S156 and S161 Only)





For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks. Quantity cooking provides both time and energy savings.

The convection oven is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning than radiant. For two rack cooking, the radiant bake oven provides very good baking results especially when pans can be staggered, as with layer cakes and fresh pies.

Many foods can be prepared on three racks at the same time. These are just a few examples: cookies, cupcakes, rolls, biscuits, muffins, pies, frozen convenience foods, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions #2o and 4 are best for most baked products but positions #2 and 4 also provide acceptable results.
- For three rack baking use positions #1, 3o and 4. One exception is pizza. (See page 27)
- Since foods on positions #1 and 4 will usually be done before foods on position #3o, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions #1, 3o and 4.
- Cookie sheets should be placed *lengthwise, front to back,* in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions #1 and 3o or #2o and 4.

# Roasting

## General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.

## Radiant Bake Roasting Recommendations

- If preferred, tender cuts of meat can be roasted in the radiant bake oven by following the general recommendations given above. However, meats will roast more quickly in the convection oven.
- Radiant bake is best for less tender cuts of meat that require a longer, moist heat method of cooking. Follow your recipe for times and temperatures for covered meats.
- Meats cooked in cooking bags, dutch ovens, or covered roasting pans are best cooked in the radiant bake oven.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting in a radiant bake oven.

# Convection Roasting Recommendations (Models S156 and S161 Only)

- Tender cuts of meat and poultry can be roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal serving time.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Do not use a roasting pan with high sides; use pan provided with oven.
- Do not cover meat. Allow the circulating hot air to surround the meat and seal in the juices.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent overbrowning. (See above photo.)
- A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.

# Convection Roasting: Frozen to Finish

Meats (except poultry) may be roasted frozen to finish. Follow these guidelines for the most satisfactory results.

- Use temperatures for roasting fresh meats as recommended by most cookbooks. Generally, most meats are roasted at 325°F. For best results do not use temperatures below 300°F.
- Use times for roasting *fresh* meats given in your favorite cookbooks as approximate guides for roasting *frozen* meats. Roasting times will vary due to factors such as coldness of meat, size, quality, or cut. In general, roasting times for frozen to finish in the convection oven will be approximately the same as fresh to finish in a radiant bake oven.
- The guidelines given for roasting fresh meats in the convection oven also apply to roasting frozen meats.
- Insert meat thermometer midway during the cooking process.

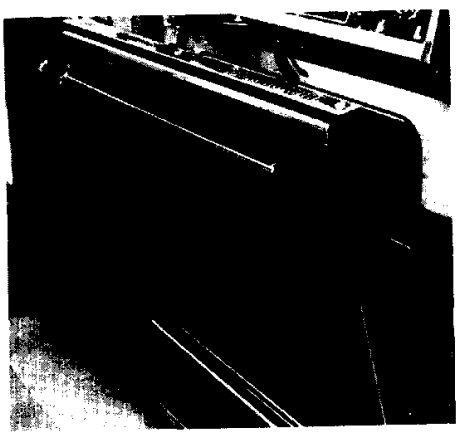
# Roasting (Thawed Meats Only)

| Variety and Cut of Meat | Approx. Weight (pounds) | Oven Temperature (not preheated) °F | Internal Temperature of Meat - End of Roasting Time °F | Approx. Convection Roasting Time (minutes per pound) | Approx. Radiant Roasting Time (minutes per pound) |
|---|---|---|---|---|---|
| **BEEF** | | | | | |
| Rib Roast | 4 to 8 | 325° | 140° (rare) | 20-25 | 25-30 |
| | | | 160° (medium) | 25-30 | 30-35 |
| Rib Eye Roast | 4 to 6 | 325° | 140° (rare) | 20-25 | 25-30 |
| | | | 160° (medium) | 25-30 | 30-35 |
| Loin Tenderloin Roast | 2 to 3 | 400° | 140° (rare) | 15-20 | 20-25 |
| Round Eye Round Roast | 4 to 5 | 325° | 140° (rare) | 20-25 | 25-30 |
| | | | 160° (medium) | 25-30 | 30-35 |
| Top Sirloin Roast | 3 to 6 | 325° | 140° (rare) | 20-25 | 25-30 |
| | | | 160° (medium) | 25-30 | 30-35 |
| Round Tip Roast | 4 to 6 | 325° | 140° (rare) | 20-25 | 25-30 |
| | | | 160° (medium) | 25-30 | 30-35 |
| **PORK** | | | | | |
| Shoulder Blade Roast, Boneless | 4 to 6 | 325° | 170° | 30-40 | 35-45 |
| Shoulder Blade Roast | 4 to 8 | 325° | 170° | 25-35 | 30-40 |
| Loin Blade or Sirloin Roast | 3 to 4 | 325° | 170° | 30-40 | 35-45 |
| Leg (Fresh Ham) | 10 to 16 | 325° | 170° | 20-30 | 25-35 |
| Ham, Half (Fully cooked) | 5 to 7 | 325° | 140° | 20-30 | 25-35 |
| Ham, Half (Cook-before-eating) | 5 to 7 | 275° | 160° | 30-40 | 35-45 |
| Arm Picnic Shoulder | 5 to 8 | 325° | 140° | 20-25 | 25-30 |
| **LAMB** | | | | | |
| Shoulder Roast, Boneless | 3½ to 5 | 325° | 160° (medium) | 30-35 | 35-40 |
| | | | 170° (well) | 35-40 | 40-45 |
| Leg, Whole | 5 to 7 | 325° | 160° (medium) | 25-30 | 30-35 |
| | | | 170° (well) | 30-35 | 35-40 |
| Leg, Shank Half | 3 to 4 | 325° | 160° (medium) | 25-30 | 30-35 |
| | | | 170° (well) | 30-35 | 35-40 |
| Leg, Sirloin Half | 3 to 4 | 325° | 160° (medium) | 30-35 | 35-40 |
| | | | 170° (well) | 35-40 | 40-45 |
| **VEAL** | | | | | |
| Rib Roast | 3 to 5 | 325° | 170° | 35-40 | 40-45 |
| Shoulder, Boneless | 4 to 6 | 325° | 170° | 35-40 | 40-45 |
| Leg, Half, Boneless | 3 to 5 | 325° | 170° | 35-40 | 40-50 |
| **POULTRY** | | | | | |
| Turkey, unstuffed | 8 to 12 | 325° | 180°-185° | 15-17 | 20-22 |
| Turkey, unstuffed | 12 to 16 | 325° | 180°-185° | 13-15 | 18-20 |
| Turkey, unstuffed | 16 to 20 | 325° | 180°-185° | 11-13 | 16-18 |
| Turkey, unstuffed | 20 to 24 | 325° | 180°-185° | 9-11 | 14-16 |
| Turkey, Whole, Boneless | 4 to 6 | 350° | 170°-175° | 25-35 | 30-40 |
| Turkey, Breast | 3 to 8 | 325° | 180° | 25-35 | 30-40 |
| Chicken, Fryer | 2½ to 3½ | 375° | 185° | 18-22 | 20-24 |
| Chicken, Roaster | 4 to 6 | 375° | 185° | 15-20 | 20-25 |
| Capon, unstuffed | 6 to 8 | 375° | 180°-185° | 15-20 | 20-25 |
| Cornish Game Hen | 1 to 1½ | 375° | 180°-185° | 35-45 | 45-55 |
| Duck | 4 to 6 | 350° | 185° | 15-20 | 20-25 |

# Broiling

The broil element provides flexibility for broiling foods.

We recommend you use the grill accessory for most of your broiling. There are some types of foods that do require use of the oven broil element. These include foods such as stuffed lobsters, meringue pies, or other foods which require top browning.



## To Broil

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4o (offset rack in position #4) is usually recommended unless otherwise stated.
2. Turn SELECTOR knob to BROIL setting.
3. Turn TEMPERATURE knob to 550°F.
4. Place food on roasting pan provided with oven. After top broil element is red place food in oven. Preheating takes a few minutes, or until element glows a bright cherry red.
5. *Leave oven door open at broil stop position when broiling.*

## Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.

- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.
- Cooking times given in the chart are to be used only as a guide.
- The oven has a variable broil feature which means that the broiling temperature can be varied by selecting a lower temperature setting on the TEMPERATURE knob. Using a lower temperature setting will cause the broil element to cycle on and off. This feature can be used for foods that need to cook more slowly or need less radiant heat. If foods are broiling too fast, the control can be set at a lower temperature to reduce the cooking speed rather than moving the broiler pan to a lower rack.

**NOTE:** A fan should come on during the BROIL cycle. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for repair.

**BROILING CHART**
**(BROIL 550°F. PREHEATED)**

| FOODS | Rack Position | Approximate Minutes/Side | |
|---|---|---|---|
| | | 1st Side | 2nd Side |
| **BEEF** | | | |
| Steak (1") | 4a | | |
| Rare | | 8 | 4 |
| Medium | | 8 | 6 |
| Well | | 11 | 8 |
| Hamburgers (¾") | 4a | | |
| Rare | | 5 | 4 |
| Medium | | 7 | 5 |
| Well | | 9 | 7 |
| **PORK** | | | |
| Bacon | 4a | 2 | 1-3 |
| Chops (¾") | 4a | 6 | 5 |
| Chops (1") | 5 | 10-11 | 8-10 |
| Ham Steak | 4a | 3 | 2 |
| Sausage Patties | 4a | 4 | 3 |
| **LAMB** | | | |
| Chops (1") | 4a | | |
| Medium | | 6 | 5 |
| Well | | 9 | 7 |
| **POULTRY** | | | |
| Whole Fryer (Bone-In) | 6 | 9-10 | 7-10 |
| **SEAFOOD** | | | |
| Fish Fillets (Frozen) | 4a | 7-9 | (no turning) |
| Fish Steaks (Frozen) | 4a | 7-9 | (no turning) |
| **SNACKS** | | | |
| Hot Dogs | 4a | 3 | 3 |
| Toast | 4a | 1 | 1 |

**NOTE:** This chart is a suggested guide. The times may vary with food being cooked.

# Oven Cleaning

## How the Self-Cleaning Process Works

When the oven controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke. The oven is vented through an opening under the air grille on the top of the range.

## How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the roasting pan and any other utensils from the oven. These utensils cannot withstand the high temperatures of the cleaning process.
- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after many cleanings. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour-pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 39 if oven racks are cleaned during the self-cleaning process.
- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
  —center front of oven and door near opening in door gasket.
  —porcelain oven door liner (area outside the door gasket).
  —stainless steel oven front frame.
  **NOTE:** DO NOT CLEAN serial plate located on the oven front.

  To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads (rub with the brushed grain on the oven front frame to prevent scratching). Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.
- If you intend to use grill when cleaning the oven, make sure grease container is empty to prevent a possible overflow.

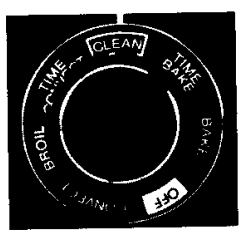
- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor. Smoke and odor can be removed from the kitchen by turning on the ventilation system.

## Auto Clean Feature

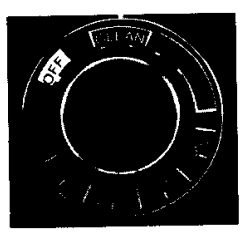
This model features AUTO CLEAN to simplify cleaning an average soiled oven. To use, merely set SELECTOR and TEMPERATURE knobs to CLEAN, LOCK DOOR, and push ENTER button twice. The oven will clean for 2½ hours (plus cool-down time). For a heavily soiled oven or to start cleaning at a later time, refer to section below.

## Steps to Follow for Self-Cleaning Process

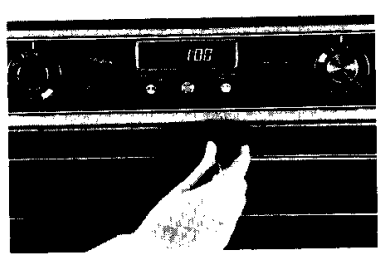
1. Turn SELECTOR knob to CLEAN.




2. Turn TEMPERATURE knob fully clockwise to CLEAN until it comes to a full stop. *The door cannot be locked if TEMPERATURE knob is not in the CLEAN position.*




3. Close oven door (if opened).



4. To lock door, move DOOR LOCK LEVER to the full right position.

5. Set clock controls to clean oven using one of the following procedures:

**To set oven to start cleaning immediately:**

An automatic program of 2½ hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. Push ENTER button to enter start time.

   The indicator words STOP TIME will appear in Display and the time will be 2½ hours later than time of day.

b. **For an average soiled oven:** Push ENTER button to enter stop time. The oven will beep and indicator word AUTO will appear and remain in the Display Window.

   **For a heavily soiled oven:** Turn SET dial in clockwise direction to desired time (maximum 4 hour clean cycle). Push ENTER button to enter stop time. The oven will beep and the indicator word AUTO will appear and remain in Display Window.

**To set oven to start cleaning at a later time:**

An automatic program of 2½ hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. Turn SET dial to desired start time.

b. Push ENTER button to enter START TIME. The indicator words STOP TIME will appear in Display and the time will be 2½ hours later than the start time.

c. **For an average soiled oven:** Push ENTER button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in Display Window during the cleaning cycle.

   **For a heavily soiled oven:** Turn set dial in a clockwise direction to desired time (maximum 4 hours cleaning cycle). Push ENTER button to enter stop time. The oven will beep and the word AUTO will blink. When start time is reached, the oven will beep and the word AUTO will remain in Display Window during the cleaning process.

6. The oven CLEAN INDICATOR LIGHT will glow when all steps are completed properly, except when set for a delayed start. The light goes off when stop time is reached.

7. The cleaning process begins immediately unless the self-cleaning process has been set for a delayed start. When the oven temperature reaches 550°F, the LOCK INDICATOR LIGHT will glow and the door cannot be opened until the temperature drops below 550°F. DO NOT TRY TO UNLOCK THE DOOR WHILE LOCK INDICATOR LIGHT IS ON. The normal cleaning process takes the time selected on the clock plus about 45 minutes for the oven to cool down before the LOCK INDICATOR LIGHT goes out and the door can be opened.

8. At end of time set, oven will stop automatically and not beep.

9. After the LOCK INDICATOR LIGHT goes out, move the DOOR LOCK LEVER to the left. The oven door can now be opened.

10. Turn the SELECTOR AND TEMPERATURE knobs from CLEAN to OFF *after the door is unlocked.*

**IMPORTANT:** IF THE TEMPERATURE KNOB IS TURNED TO OFF BEFORE THE DOOR IS UNLOCKED, *THE DOOR WILL NOT OPEN.* Forcing the lock will damage the lock mechanism. Return TEMPERATURE knob to CLEAN, unlock the door, then turn TEMPERATURE knob OFF.

**NOTE:** A fan comes on whenever the SELECTOR knob is set on CLEAN; therefore, the fan will continue to operate at the end of the cleaning process until the SELECTOR knob is turned OFF. The fan will also start as soon as the controls are set for a delayed start of the self-cleaning process.

**To check START TIME before cleaning begins:** Hold in START TIME button until the words START TIME appear in the Display Window. The start time will be displayed briefly, then Display will return to time of day.

**To change START TIME before cleaning begins:**

1. Hold in START TIME button until the words START TIME appear in the Display Window.

2. Turn SET dial to time desired.

3. Push ENTER button to enter new start time.

The indicator words STOP TIME and a new stop time will appear in Display Window. The new stop time will be 2½ hours later than the new start time.

For a heavily soiled oven, the stop time will need to be changed by turning the SET dial.

4. Push ENTER button to enter new stop time.

**To check STOP TIME:** Hold in STOP TIME button until the words STOP TIME appear in the Display Window. The stop time will be displayed briefly, then Display will return to on-going program.

**To change STOP TIME before cleaning begins:**

1. Hold in STOP TIME buton until words STOP TIME appear in the Display Window.

2. Turn SET dial to desired STOP TIME.

3. Push ENTER button to enter new stop time.

**NOTE:** If more than 7 seconds elapse between holding in START TIME button or STOP TIME button and turning the SET dial, the display window will automatically return to on-going program.

**NOTE:** If more than 1 minute elapses between turning SET dial to a new time and entering new START TIME *and* STOP TIME, the entire program will be cancelled and display will return to time of day clock.

### To stop cleaning process before lock indicator light comes on:

1. Move the DOOR LOCK LEVER to the left.
2. Turn SELECTOR and TEMPERATURE knobs from CLEAN to OFF.
3. Push CANCEL button twice.

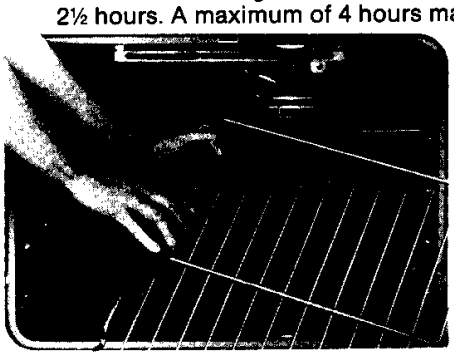
### To stop cleaning process after lock indicator light comes on:

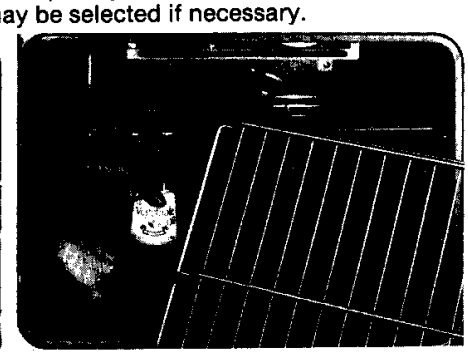
1. Push CANCEL button twice.
2. Leave the TEMPERATURE and SELECTOR knobs in the CLEAN position.
3. Allow oven to cool until the LOCK INDICATOR LIGHT goes out. This may take up to 45 minutes, depending on how long the oven has been on.
4. After LOCK INDICATOR LIGHT goes off, move the DOOR LOCK LEVER to the left.
5. Turn SELECTOR and TEMPERATURE knobs from CLEAN to OFF.

**NOTE:** When SELECTOR knob is turned to CLEAN, a fan comes on. If this fan is not operating, the oven will go through the self-cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your Jenn-Air Authorized Service Contractor for service.

# More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven vent is located under the air grille, vapors, moisture, etc. may be seen coming from this area. If the odor is strong or objectionable, turn on the ventilation system to exhaust odors outdoors.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- SINCE THE DOOR AND WINDOW OF THE OVEN AND OVEN VENT WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 2½ hours. A maximum of 4 hours may be selected if necessary.





- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour-pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. As a suggestion, use fingertips to apply oil. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- *Any attempt to force the self-clean DOOR LOCK LEVER to lock or unlock without electric power applied to the door or with the TEMPERATURE knob in any position other than CLEAN may result in damage to the door locking mechanism.*
- DO NOT USE COMMERCIAL OVEN CLEANERS IN OR AROUND THE SELF-CLEANING OVEN AREA.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.

# Other Hints on Caring for Your Range

## Oven Light Bulb

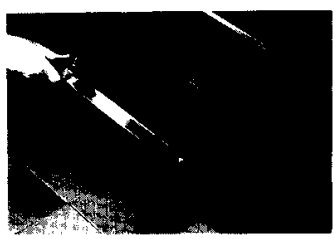
Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel.* Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

**To replace light bulb:**

1. Carefully remove the glass light lens and lens retainer by removing the two screws in the light lens retainer using a phillips screwdriver. Note: The light lens is separate from the light lens retainer. The two pieces will drop down into your hands at the same time. **Do NOT remove the remaining two screws.**
2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Place light lens inside of light lens retainer. Holding the light lens and lens retainer in place, insert the two screws into the light lens retainer and tighten.

## Access Door

The access door is easily removed to clean under the range if necessary. To remove door, pull door down and lift off pivot points. To replace door, slide door over pivot points; lift up and insert prongs into holes in the range.



To avoid the possibility of accidentally disconnecting any part of the ventilation system, do not use the area behind the access door for storage.

# Oven Racks

To remove, pull forward to the "stop" position; lift up on the front of the rack and pull out.

# Oven Thermostat Knob Adjustment

The oven thermostat knob can be adjusted if the oven temperature is too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the thermostat knob if only one or two items are not baking properly.

**To adjust the thermostat knob:**

Turn the oven thermostat knob to OFF. Remove the knob and *turn it to the underneath side.* Hold it so that the triangle is at the top. (See Fig. 1) Loosen the two screws slightly. Holding the skirt in place, *move the top screw by rotating the knob one notch,* as noted by one click, in direction necessary. If notch indentation is not apparent, tighten screws until clicking is heard. There are five notches in each direction. *One notch equals approximately 10°F.*

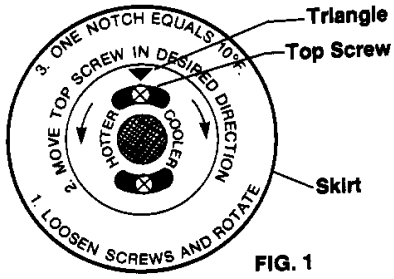



FIG. 1

**EXAMPLE:** If the oven temperature is too cool and ALL foods are requiring a longer time period to cook, the *knob should be rotated to move the top screw toward the word "HOTTER". (See Fig. 2)*

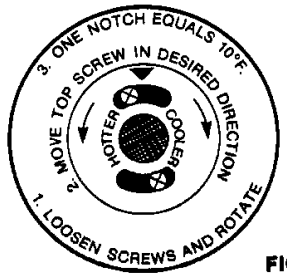



FIG. 2

Tighten the screws while tightly holding knob to skirt. To replace knob, match flat part of knob opening with spring on the shaft, returning to OFF position.

**IMPORTANT:** The oven thermostat knob should be adjusted one notch and then the oven should be tested. (We recommend baking 2 — 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

If the knob is rotated too far or in the wrong direction, rotate the knob in the opposite direction until the center of the screw is directly under the triangle, which is the starting point. Initiate the procedure again until the desired temperature is reached.

# Before You Call for Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual, as well as reviewing additional information on items to check, may prevent an unneeded service call.

**If nothing on the range operates:**

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if range is properly connected to electric circuit in house.

**If ventilation fan does not operate but everything else on the range does:**

- check behind lower access door if power cord to blower assembly has been disconnected.

**If grill heating element or cooktop does not get hot enough:**

- check if heating element is plugged in solidly.
- surface controls may not be set properly.
- voltage to house may be low.

**If ventilation system is not capturing smoke efficiently:**

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats. (See p. 13.)
- outside wall cap may be trapped shut.
- range may be improperly installed; check ducting information (see p. 44).
- air filter may be improperly installed (see p. 9).

**If oven does not heat:**

- the SELECTOR and/or TEMPERATURE knobs may be set incorrectly.
- clock controls may be set for delayed start of oven.

**If the oven light does not work:**

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

**If oven will not go through self-cleaning process:**

- controls may be improperly set.
- door may not be locked.
- check the clock controlled settings and the current time of day on the clock.

**If oven did not clean properly:**

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.
- one or several controls may have been turned from CLEAN to another position after self-cleaning process started.

**If oven door will not unlock:**

- oven may not have cooled to safe temperature after self-cleaning process.
- TEMPERATURE knob may have been switched from CLEAN position.
- electric current coming into the oven may be off.

**If foods do not broil properly:**

- the SELECTOR and/or TEMPERATURE knobs may not be set properly.
- check rack position.
- voltage into house may be low.

**If baked food is burned or too brown on top:**

- the SELECTOR knob may be in the BROIL position.
- food may be positioned incorrectly in oven.
- oven not preheated properly.

**If foods bake unevenly:**

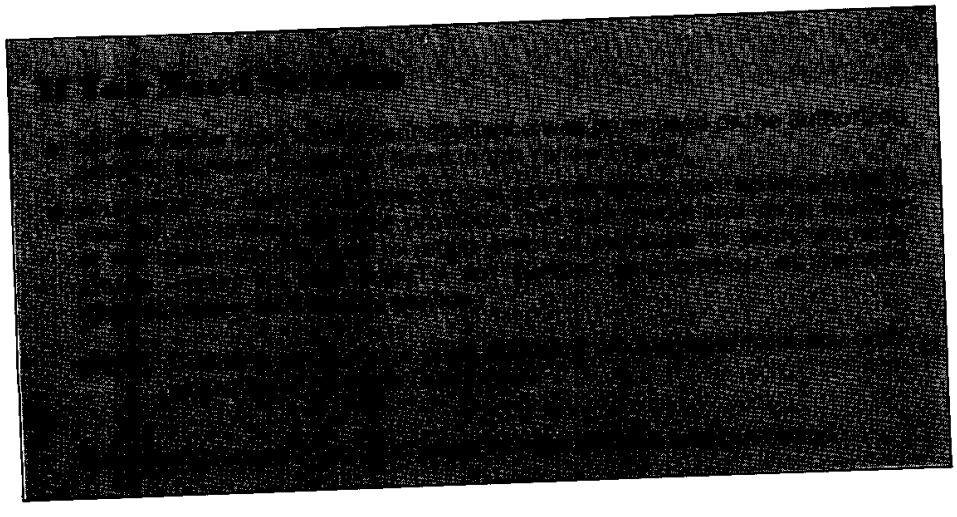
- the range may be installed improperly.
- check the oven rack with a level.
- stagger pans; do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

**If oven baking results are less than expected:**

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.
- oven vent may have been blocked or covered.

**If baking results differ from previous oven:**

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting.



# Ducting Information

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke from any place on the grill surface. If the system does not, these are some ducting installation situations to check:

- 6" diameter round or 3¼" x 10" rectangular ducting should be used. Note: 5" diameter round ducting may be used for venting straight out the back of the cooktop and directly through the wall for 10' or less.
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended Jenn-Air wall cap should be used. Make sure damper moves freely when ventilation system is operating.
- There should be a minimum clearance of 6" for cooktop installed near a side wall.

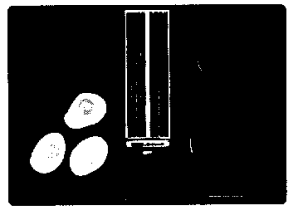
If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. Installation is the responsibility of the installer and questions should be addressed first by the installer. The installer should very carefully check the ducting installation instructions.

# Notes

# Accessories

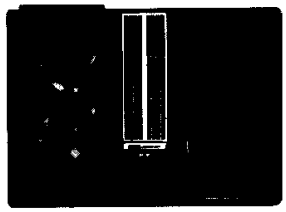
### Griddle—Model A302

Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black nonstick finish.



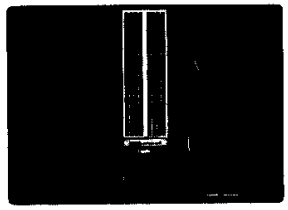
### Cooker-Steamer—Model A335

Ideal for anything you steam, blanch, poach or stew. Includes a dual-position basket and see-through cover. Attractive black nonstick finish.



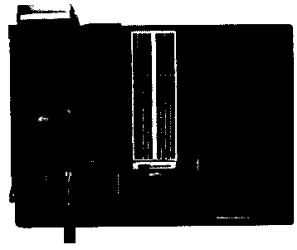
### Grill Cover—Model A341

Attractive grill cover protects grill when not in use. Black textured steel with molded handles.



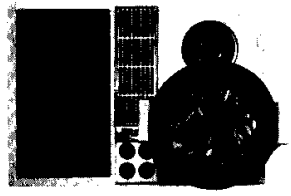
### Two-in-One Combination Accessory Rotiss-Kebab Model A312

Enjoy the great flavor of rotissed foods indoors all year 'round and make parties more fun by serving attractive shish kebabs. Includes chrome finish motor, rotiss, shish kebab skewers and all brackets. Folds for easy storage.



### Wok Accessory — Model A141

For use with *conventional coil cartridge only.* Includes special plug-in contoured element that replaces the large element. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



### Grill Assembly

Grill assemblies include one plug-in element, two grill-rocks and two black aluminum grates to convert either side of your cooktop to a grill. A storage tray is included. (Tray is *not* included with grill shipped with your range.)

**Energy-Saver Models.** Model A158 (Designer line grates) or Model A151 (Traditional line grates). 2800 watt grill element permits you to control temperatures under front and rear grills independently.

**Standard Model A150.** (Traditional style grates). 2800 watt grill element distributes heat under entire grill area.

### Canning Element – Model A145

Special canning element replaces the conventional coil element, raising the heating element above the cooking surface. Allows use of oversized canners.

### Storage Tray — Model A350

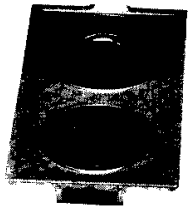
To store grill assemblies which came with range or cooktop cartridges except induction.

### Complete Cooking with Jenn-Air Model A905

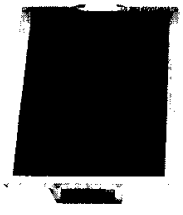
This outstanding cookbook by Jenn-Air features many invaluable recipes and cooking tips when using your Jenn-Air grill, accessories or selective-use convection oven. 192 pages.

**NOTE:** Use the information in this use and care as guidelines for rack positions, times and settings when using the recipes in the cookbook.

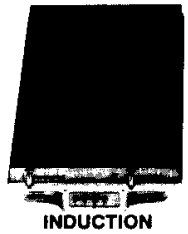
# Cooktop Cartridges



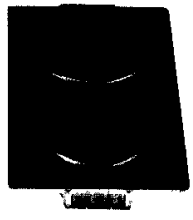
CONVENTIONAL



GLASS CERAMIC



INDUCTION



SOLID ELEMENT

**Conventional Coil** Dual rated 208/240 volts
Twin Element plug-in cooktop cartridge ..... **Stainless No. A100**
**Black No. A100B**
**Almond No. A100L**
**White No. A100W**

**Black Glass-Ceramic**
Twin element plug-in cooktop cartridge ..... Rated 240 volts **No. A120**
Rated 208 volts **No. A120-8**

**Induction Cartridge** Dual rated 208/240 volts
Twin element cartridge with rear plug-in terminal ..... **White-No. A130R, Black-No. A135R**
Twin element cartridge with front plug-in terminal ..... **White-No. A130F, Black-No. A135F**

**Solid Element**
Twin element plug-in cooktop cartridge .... Rated 240 volts, **Black-No. A105, White-No. A105W**
Rated 208 volts, **Black-No. A105-8, White-No. A105W-8**